

# KarinaN olan

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## PROFILE

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Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

## WORK EXPERIENCE

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### Sous Chef — Feil and Sons (Mar 2023 - Present)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Catered private events for up to 74 guests with 95%+ client satisfaction.
- Maintained food cost under 24% with vendor negotiations and waste controls.

### Line Cook — Ortiz and Sons (May 2024 - Present)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 165 guests with 95%+ client satisfaction.

### Executive Chef — Stracke, Hilll and Mayer (May 2025 - Jun 2025)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Catered private events for up to 121 guests with 95%+ client satisfaction.

### Sous Chef — Lakin - Nader (Aug 2018 - Present)

- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 34% with vendor negotiations and waste controls.
- Catered private events for up to 200 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.

### Line Cook — Spencer, Bednar and Runolfsson (Jul 2019 - Jul 2023)

- Catered private events for up to 267 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.

## CORE SKILLS

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### Cuisine Styles

Mediterranean

### Kitchen Skills

Plating • Sauce-making • Cost Control • Baking

### Operations

Inventory Management • HACCP • Supplier Negotiation • Catering • Event Planning

### Soft Skills

Training • Time Management • Team Leadership

## EDUCATION

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Diploma in Culinary Arts, Johnson, Barrows and O'Kon University (2011)